

22. The snack chip of Claim 21, wherein said blend comprises from about 40% to about 95% corn masa flour.

23. The snack chip of Claim 22, wherein said snack chip is uniformly shaped.

24. The snack chip of Claim 23, wherein said snack chip has raised surface features, wherein said raised surface features comprise:

- a. from about 12% to about 40% large surface features;
- b. from about 20% to about 40% medium surface features; and
- c. from about 25% to about 60% small surface features.

25. The snack chip of Claim 24, wherein said snack chip has:

- a. a glass transition temperature of from about 165 to about 275°F at a snack chip relative humidity of from about 2 to about 4%;
- b. a glass transition temperature of from about 180 to about 275°F at a snack chip relative humidity of from about 6 to about 9%; and
- c. a glass transition temperature of from about 150 to about 235°F at a snack chip relative humidity of from about 20 to about 30%.

26. The snack chip of Claim 25, wherein:

- a. the average thickness of said snack chip is from about 1 mm to about 3 mm;
- b. the average thickness of raised surface features is from about 2.3 mm to about 3.2 mm;
- c. the maximum thickness of the chip is less than about 5.5 mm; and
- d. the coefficient of variation of the chip thickness is greater than about 15%.

27. The snack chip of Claim 26, wherein the coefficient of variation of said snack chip thickness is from about 15% to about 40%.

28. The snack chip of Claim 27, wherein said snack chip comprises from about 5 to about 35 surface features per gram of snack chip.

29. The snack chip of Claim 28, wherein said snack chip has a surface roughness of from about 1.5 to about 7 mm.

30. The snack chip of Claim 29, wherein said snack chip has a bubble wall thickness